Jan OszmiaÅ„ski

List of Publications by Year
in descending order

165	8,650	46984 47	51562 86
papers	citations	h-index	g-index

166	166	166	9253
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antioxidant activity and phenolic compounds in 32 selected herbs. Food Chemistry, 2007, 105, 940-949.	4.2	1,398
2	Polyphenolic Compounds and Antioxidant Activity of New and Old Apple Varieties. Journal of Agricultural and Food Chemistry, 2008, 56, 6520-6530.	2.4	314
3	Aronia melanocarpa phenolics and their antioxidant activity. European Food Research and Technology, 2005, 221, 809-813.	1.6	313
4	Effect of Convective and Vacuumâ€“Microwave Drying on the Bioactive Compounds, Color, and Antioxidant Capacity of Sour Cherries. Food and Bioprocess Technology, 2014, 7, 829-841.	2.6	303
5	Effect of Drying Methods with the Application of Vacuum Microwaves on the Bioactive Compounds, Color, and Antioxidant Activity of Strawberry Fruits. Journal of Agricultural and Food Chemistry, 2009, 57, 1337-1343.	2.4	281
6	The effects of heating, UV irradiation, and storage on stability of the anthocyaninâ€“polyphenol copigment complex. Food Chemistry, 2003, 81, 349-355.	4.2	232
7	Polyphenolic Composition, Antioxidant Activity, and Polyphenol Oxidase (PPO) Activity of Quince (Cydonia oblonga Miller) Varieties. Journal of Agricultural and Food Chemistry, 2013, 61, 2762-2772.	2.4	143
8	An oxidized tartaric acid residue as a new bridge potentially competing with acetaldehyde in flavan-3-OL condensation. Phytochemistry, 1997, 46, 223-227.	1.4	140
9	Inhibition of polyphenol oxidase activity and browning by honey. Journal of Agricultural and Food Chemistry, 1990, 38, 1892-1895.	2.4	136
10	Antimutagenic activity of anthocyanins isolated from Aronia melanocarpa fruits. Cancer Letters, 1997, 119, 37-46.	3.2	131
11	Analysis of Lipophilic and Hydrophilic Bioactive Compounds Content in Sea Buckthorn (<i>HippophaÃ«) Tj ETQq1 1 0.784314 rgBT /Ov	2.4	129
12	Comparative study of polyphenolic content and antiradical activity of cloudy and clear apple juices. Journal of the Science of Food and Agriculture, 2007, 87, 573-579.	1.7	116
13	Phytochemical compounds and biological effects of Actinidia fruits. Journal of Functional Foods, 2017, 30, 194-202.	1.6	115
14	Iron-Catalyzed Oxidation of (+)-Catechin in Model Systems. Journal of Agricultural and Food Chemistry, 1996, 44, 1712-1715.	2.4	114
15	Ectopic Expression of Anthocyanin 5-O-Glucosyltransferase in Potato Tuber Causes Increased Resistance to Bacteria. Journal of Agricultural and Food Chemistry, 2005, 53, 272-281.	2.4	114
16	Enzymic oxidative reaction of catechin and chlorogenic acid in a model system. Journal of Agricultural and Food Chemistry, 1990, 38, 1202-1204.	2.4	108
17	Anthocyanins in Fruits of Aronia Melanocarpa (Chokeberry). Journal of Food Science, 1988, 53, 1241-1242.	1.5	106
18	Identification and Characterization of Low Molecular Weight Polyphenols in Berry Leaf Extracts by HPLC-DAD and LC-ESI/MS. Journal of Agricultural and Food Chemistry, 2011, 59, 12830-12835.	2.4	102

#	Article	IF	Citations
19	Antioxidant activity of extracts from leaves and roots of Salvia miltiorrhiza Bunge, S. przewalskii Maxim., and S. verticillata L.. Bioresource Technology, 2008, 99, 7892-7896.	4.8	101
20	Evaluation of Sour Cherry (Prunus cerasus L.) Fruits for Their Polyphenol Content, Antioxidant Properties, and Nutritional Components. Journal of Agricultural and Food Chemistry, 2014, 62, 12332-12345.	2.4	100
21	Comparative study of phenolic content and antioxidant activity of strawberry puree, clear, and cloudy juices. European Food Research and Technology, 2009, 228, 623-631.	1.6	97
22	Antioxidant activity of the phenolic compounds of hawthorn, pine and skullcap. Food Chemistry, 2007, 103, 853-859.	4.2	94
23	Expression of Î²-1,3-glucanase in flax causes increased resistance to fungi. Physiological and Molecular Plant Pathology, 2004, 65, 245-256.	1.3	92
24	Lignin deficiency in transgenic flax resulted in plants with improved mechanical properties. Journal of Biotechnology, 2007, 128, 919-934.	1.9	91
25	Effect of the Production of Dried Fruits and Juice from Chokeberry (Aronia melanocarpa L.) on the Content and Antioxidative Activity of Bioactive Compounds. Molecules, 2016, 21, 1098.	1.7	91
26	Antioxidant tannins from Rosaceae plant roots. Food Chemistry, 2007, 100, 579-583.	4.2	89
27	Iridoids, Phenolic Compounds and Antioxidant Activity of Edible Honeysuckle Berries (Lonicera) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.7	86
28	Influence of apple purÃ©e preparation and storage on polyphenol contents and antioxidant activity. Food Chemistry, 2008, 107, 1473-1484.	4.2	85
29	Comparison of six cultivars of strawberries (Fragaria x ananassa Duch.) grown in northwest Poland. European Food Research and Technology, 2004, 219, 66-70.	1.6	78
30	Effect of pectinase treatment on extraction of antioxidant phenols from pomace, for the production of puree-enriched cloudy apple juices. Food Chemistry, 2011, 127, 623-631.	4.2	77
31	Pleiotropic Effect of Phenolic Compounds Content Increases in Transgenic Flax Plant. Journal of Agricultural and Food Chemistry, 2005, 53, 3685-3692.	2.4	68
32	In vitro antileukaemic activity of extracts from berry plant leaves against sensitive and multidrug resistant HL60 cells. Cancer Letters, 2006, 236, 282-291.	3.2	66
33	Analysis of Phenolic Compounds and Antioxidant Activity in Wild Blackberry Fruits. International Journal of Molecular Sciences, 2015, 16, 14540-14553.	1.8	66
34	Effect of Enzymatic Mash Treatment and Storage on Phenolic Composition, Antioxidant Activity, and Turbidity of Cloudy Apple Juice. Journal of Agricultural and Food Chemistry, 2009, 57, 7078-7085.	2.4	63
35	Effect of l-ascorbic acid, sugar, pectin and freezeâ€“thaw treatment on polyphenol content of frozen strawberries. LWT - Food Science and Technology, 2009, 42, 581-586.	2.5	62
36	Fractionation and identification of some low molecular weight grape seed phenolics. Journal of Agricultural and Food Chemistry, 1989, 37, 1293-1297.	2.4	61

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37	Variability of Phytochemical Properties and Content of Bioactive Compounds in Lonicera caerulea L. var. kamtschatica Berries. Journal of Agricultural and Food Chemistry, 2013, 61, 12072-12084.	2.4	61
38	Effect of a variety of polyphenols compounds and antioxidant properties of rhubarb (Rheum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 T	2.5	60
39	Application of ultra performance liquid chromatography-photodiode detector-quadrupole/time of flight-mass spectrometry (UPLC-PDA-Q/TOF-MS) method for the characterization of phenolic compounds of Lepidium sativum L. sprouts. European Food Research and Technology, 2013, 236, 699-706.	1.6	58
40	Determination of Carotenoids in Fruits of Rosa sp. (Rosa Canina and Rosa Rugosa) and of Chokeberry (Aronia Melanocarpa). Journal of Food Science, 1989, 54, 774-775.	1.5	53
41	Effect of dried powder preparation process on polyphenolic content and antioxidant activity of blue honeysuckle berries (Lonicera caerulea L. var. kamtschatica). LWT - Food Science and Technology, 2016, 67, 214-222.	2.5	53
42	Antioxidant Activity Modulated by Polyphenol Contents in Apple and Leaves during Fruit Development and Ripening. Antioxidants, 2020, 9, 567.	2.2	53
43	The effect of mineral fertilization on nutritive value and biological activity of chokeberry fruit. Agricultural and Food Science, 2007, 16, 46.	0.3	53
44	Biological activity of polyphenol extracts from different plant sources. Food Research International, 2002, 35, 183-186.	2.9	52
45	Determination of Phenolic Compounds and Antioxidant Activity in Leaves from Wild Rubus L. Species. Molecules, 2015, 20, 4951-4966.	1.7	52
46	Effects of various clarification treatments on phenolic compounds and color of apple juice. European Food Research and Technology, 2007, 224, 755-762.	1.6	51
47	The response of rats to feeding with diets containing grapefruit flavonoid extract. Food Research International, 2002, 35, 201-205.	2.9	50
48	Engineering of PHB Synthesis Causes Improved Elastic Properties of Flax Fibers. Biotechnology Progress, 2007, 23, 269-277.	1.3	50
49	Characterization of phenolic compounds in different anatomical pear (Pyrus communis L.) parts by ultra-performance liquid chromatography photodiode detector-quadrupole/time of flight-mass spectrometry (UPLC-PDA-Q/TOF-MS). International Journal of Mass Spectrometry, 2015, 392, 154-163.	0.7	48
50	Determination of phytochemical composition and antioxidant capacity of 22 old apple cultivars grown in Poland. European Food Research and Technology, 2018, 244, 647-662.	1.6	48
51	Antioxidant property and storage stability of quince juice phenolic compounds. Food Chemistry, 2014, 152, 261-270.	4.2	47
52	The Content of Phenolic Compounds in Leaf Tissues of White (Aesculus hippocastanum L.) and Red Horse Chestnut (Aesculus carea H.) Colonized by the Horse Chestnut Leaf Miner (Cameraria ohridella) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.7	46
53	Comparison of bioactive potential of cranberry fruit and fruit-based products versus leaves. Journal of Functional Foods, 2016, 22, 232-242.	1.6	44
54	The composition of bioactive compounds and antioxidant activity of Saskatoon berry (Amelanchier) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	4.2	44

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55	Effect of l-ascorbic acid addition on quality, polyphenolic compounds and antioxidant capacity of cloudy apple juices. European Food Research and Technology, 2013, 236, 777-798.	1.6	42
56	In vitro antileukaemic activity of extracts from chokeberry (Aronia melanocarpa [Michx]) Tj ETQq0 0 0 rgBT /Overlock 10 T cells. Phytotherapy Research, 2008, 22, 689-694.	2.8	41
57	Phytochemical Composition and Antioxidant Capacity of Seven Saskatoon Berry (Amelanchier alnifolia) Tj ETQq1 1 0.784314 rgBT /Ov	1.7	41
58	Phenolic content and biological activity of extracts of blackcurrant fruit and leaves. Food Research International, 2014, 65, 47-58.	2.9	40
59	14-3-3 Protein regulation of the antioxidant capacity of transgenic potato tubers. Plant Science, 2002, 163, 125-130.	1.7	39
60	Characterization and Content of Flavonol Derivatives of Allium ursinum L. Plant. Journal of Agricultural and Food Chemistry, 2013, 61, 176-184.	2.4	39
61	The effect of addition of chokeberry, flowering quince fruits and rhubarb juice to strawberry jams on their polyphenol content, antioxidant activity and colour. European Food Research and Technology, 2008, 227, 1043-1051.	1.6	38
62	Enzymic oxidation of phloretin glucoside in model system. Journal of Agricultural and Food Chemistry, 1991, 39, 1050-1052.	2.4	37
63	Protective activity of the Uncaria tomentosa extracts on human erythrocytes in oxidative stress induced by 2,4-dichlorophenol (2,4-DCP) and catechol. Food and Chemical Toxicology, 2011, 49, 2202-2211.	1.8	37
64	Effect of dried powder preparation process on polyphenolic content and antioxidant capacity of cranberry (Vaccinium macrocarpon L.). Industrial Crops and Products, 2015, 77, 658-665.	2.5	35
65	Biological Activity of Blackcurrant Extracts (Ribes nigrumL.) in Relation to Erythrocyte Membranes. BioMed Research International, 2014, 2014, 1-13.	0.9	34
66	Changes in Grape Seed Phenols as Affected By Enzymic and Chemical Oxidation in vitro. Journal of Food Science, 1985, 50, 1505-1506.	1.5	33
67	Concentrated green tea supplement: Biological activity and molecular mechanisms. Life Sciences, 2015, 126, 1-9.	2.0	33
68	Biophysical Mechanism of the Protective Effect of Blue Honeysuckle (Lonicera caerulea L. var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 227 Membranes. Journal of Membrane Biology, 2014, 247, 611-625.	1.0	32
69	The effect of different maturity stages on phytochemical composition and antioxidant capacity of cranberry cultivars. European Food Research and Technology, 2018, 244, 705-719.	1.6	32
70	Anthocyanin Extracts with Antioxidant and Radical Scavenging Effect. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 1999, 54, 319-324.	0.6	31
71	Phytochemical Compounds and Antioxidant Activity in Different Cultivars of Cranberry (Vaccinium) Tj ETQq1 1 0.784314 rgBT /Ov	1.5	31
72	Inhibitory effect of phenolics on carotene bleaching in vegetables. Journal of Agricultural and Food Chemistry, 1990, 38, 688-690.	2.4	30

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73	Effect of Chokeberry (Aronia melanocarpa) Juice on the Metabolic Activation and Detoxication of Carcinogenic N-Nitrosodiethylamine in Rat Liver. Journal of Agricultural and Food Chemistry, 2009, 57, 5071-5077.	2.4	30
74	The Content of Phenolic Compounds in Leaf Tissues of Aesculus glabra and Aesculus parviflora Walt.. Molecules, 2015, 20, 2176-2189.	1.7	30
75	Characterization of polish wines produced from the interspecific hybrid grapes grown in south-east Poland. European Food Research and Technology, 2018, 244, 441-455.	1.6	29
76	Changes Caused by Fruit Extracts in the Lipid Phase of Biological and Model Membranes. Food Biophysics, 2011, 6, 58-67.	1.4	28
77	Interaction between plant polyphenols and the erythrocyte membrane. Cellular and Molecular Biology Letters, 2012, 17, 77-88.	2.7	27
78	Composition and quantification of major polyphenolic compounds, antioxidant activity and colour properties of quince and mixed quince jams. International Journal of Food Sciences and Nutrition, 2013, 64, 749-756.	1.3	27
79	Comparison of Phenolic Content and Antioxidant Capacity of Bear Garlic (Allium ursinumL.) in Different Maturity Stages. Journal of Food Processing and Preservation, 2017, 41, e12921.	0.9	27
80	Profile of Bioactive Compounds in the Morphological Parts of Wild Fallopia japonica (Houtt) and Fallopia sachalinensis (F. Schmidt) and Their Antioxidative Activity. Molecules, 2019, 24, 1436.	1.7	27
81	Impact of Cluster Zone Leaf Removal on Grapes cv. Regent Polyphenol Content by the UPLC-PDA/MS Method. Molecules, 2016, 21, 1688.	1.7	26
82	Rootstock effect on physico-chemical properties and content of bioactive compounds of four cultivars Cornelian cherry fruits. Scientia Horticulturae, 2019, 256, 108588.	1.7	26
83	Profile and Content of Phenolic Compounds in Leaves, Flowers, Roots, and Stalks of Sanguisorba officinalis L. Determined with the LC-DAD-ESI-QTOF-MS/MS Analysis and Their In Vitro Antioxidant, Antidiabetic, Antiproliferative Potency. Pharmaceuticals, 2020, 13, 191.	1.7	26
84	Solidâ€state NMR studies and DFT calculations of flavonoids: baicalein, baicalin and wogonoside. Magnetic Resonance in Chemistry, 2008, 46, 215-225.	1.1	25
85	Modification of the properties of biological membrane and its protection against oxidation by Actinidia arguta leaf extract. Chemico-Biological Interactions, 2014, 222, 50-59.	1.7	25
86	Stabilization of anthocyanin and skullcap flavone complexes â€“ Investigations with computer simulation and experimental methods. Food Chemistry, 2013, 138, 491-500.	4.2	24
87	Effect of pre-treatment of blue honeysuckle berries on bioactive iridoid content. Food Chemistry, 2018, 240, 1087-1091.	4.2	24
88	Comparison of the effect of four drying methods on polyphenols in saskatoon berry. LWT - Food Science and Technology, 2019, 111, 727-736.	2.5	24
89	UPLC-PDA-Q/TOF-MS identification of bioactive compounds and on-line UPLC-ABTS assay in Fallopia japonica Houtt and Fallopia sachalinensis (F.Schmidt) leaves and rhizomes grown in Poland. European Food Research and Technology, 2019, 245, 691-706.	1.6	22
90	Effects of Nigella sativa L. seed extracts on lipid oxidation and color of chicken meatballs during refrigerated storage. LWT - Food Science and Technology, 2020, 130, 109718.	2.5	22

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91	Nutritional, Phytochemical Characteristics and In Vitro Effect on Î±-Amylase, Î±-Glucosidase, Lipase, and Cholinesterase Activities of 12 Coloured Carrot Varieties. Foods, 2021, 10, 808.	1.9	22
92	Anthocyanins in fruits ofPrunus padus (bird cherry). Journal of the Science of Food and Agriculture, 2002, 82, 1483-1486.	1.7	21
93	Effect of apple leaves addition on physicochemical properties of cloudy beverages. Industrial Crops and Products, 2013, 44, 413-420.	2.5	21
94	Phytochemical analysis by liquid chromatography of ten old apple varieties grown in Austria and their antioxidative activity. European Food Research and Technology, 2020, 246, 437-448.	1.6	21
95	Characterization of Phenolic Compounds and Antioxidant Activity of Solanum scabrum and Solanum burbankii Berries. Journal of Agricultural and Food Chemistry, 2014, 62, 1512-1519.	2.4	20
96	Effect of UV-C Radiation, Ultra-Sonication Electromagnetic Field and Microwaves on Changes in Polyphenolic Compounds in Chokeberry (Aronia melanocarpa). Molecules, 2017, 22, 1161.	1.7	20
97	The Content of Phenolic Acids and Flavonols in the Leaves of Nine Varieties of Sweet Potatoes (Ipomoea batatas L.) Depending on Their Development, Grown in Central Europe. Molecules, 2020, 25, 3473.	1.7	20
98	Protective effect of chokeberry on chemical-induced oxidative stress in rat. Human and Experimental Toxicology, 2011, 30, 199-208.	1.1	19
99	Effects of various polysaccharide clarification agents and reaction time on content of polyphenolic compound, antioxidant activity, turbidity and colour of chokeberry juice. LWT - Food Science and Technology, 2018, 92, 347-360.	2.5	19
100	Activity of Hawthorn Leaf and Bark Extracts in Relation to Biological Membrane. Journal of Membrane Biology, 2013, 246, 545-556.	1.0	18
101	Physical Effects of Buckwheat Extract on Biological Membrane In Vitro and Its Protective Properties. Journal of Membrane Biology, 2016, 249, 155-170.	1.0	18
102	Extract from spent hop (Humulus lupulus L.) reduces blood platelet aggregation and improves anticoagulant activity of human endothelial cells in vitro. Journal of Functional Foods, 2016, 22, 257-269.	1.6	18
103	The effects of flash release conditions on the phenolic compounds and antioxidant activity of Pinot noir red wine. European Food Research and Technology, 2017, 243, 999-1007.	1.6	17
104	Reactions of Enzymically Generated Quinones in Relation to Browning in Grape Musts and Wines. ACS Symposium Series, 1995, , 130-143.	0.5	16
105	Microbial transformation of baicalin and baicalein. Journal of Molecular Catalysis B: Enzymatic, 2007, 49, 113-117.	1.8	16
106	Polyphenol content and antioxidative activity in apple purÃ©es with rhubarb juice supplement. International Journal of Food Science and Technology, 2008, 43, 501-509.	1.3	16
107	Physicochemical characterisation of quince fruits for industrial use: yield, turbidity, viscosity and colour properties of juices. International Journal of Food Science and Technology, 2014, 49, 1818-1824.	1.3	16
108	Comparison of the Effectiveness of Water-Based Extraction of Substances from Dry Tea Leaves with the Use of Magnetic Field Assisted Extraction Techniques. Molecules, 2017, 22, 1656.	1.7	16

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109	Ultrasoundâ€assisted and micelleâ€mediated extraction as a method to isolate valuable active compounds from apple pomace. Journal of Food Processing and Preservation, 2018, 42, e13720.	0.9	16
110	Reactivity of (+)-Catechin with Copper(II) Ions: The Green Synthesis of Size-Controlled Sub-10 nm Copper Nanoparticles. ACS Sustainable Chemistry and Engineering, 2019, 7, 17535-17543.	3.2	16
111	Effect of LED illumination and amino acid supplementation on phenolic compounds profile in Agastache rugosa in vitro cultures. Phytochemistry Letters, 2019, 31, 12-19.	0.6	16
112	Influence of cherry leaf-spot on changes in the content of phenolic compounds in sour cherry (Prunus cerasus L.) leaves. Physiological and Molecular Plant Pathology, 2014, 86, 28-34.	1.3	15
113	The anthocyanins profile of red grape cultivars growing in south-east Poland (Subcarpathia region). Journal of Food Measurement and Characterization, 2017, 11, 1863-1873.	1.6	15
114	The influence of addition of cranberrybush juice to pear juice on chemical composition and antioxidant properties. Journal of Food Science and Technology, 2018, 55, 3399-3407.	1.4	15
115	Determination of triterpenoids, carotenoids, chlorophylls, and antioxidant capacity in Allium ursinum L. at different times of harvesting and anatomical parts. European Food Research and Technology, 2018, 244, 1269-1280.	1.6	15
116	Roots and Leaf Extracts of Dipsacus fullonum L. and Their Biological Activities. Plants, 2020, 9, 78.	1.6	15
117	Antioxidant Activity of Anthocyanin Glycoside Derivatives Evaluated by the Inhibition of Liposome Oxidation. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2005, 60, 399-407.	0.6	14
118	Antioxidant potentials of polyphenolic extracts from leaves of trees and fruit bushes. Current Topics in Biophysics, 2011, 34, 15-21.	0.3	14
119	Increased content of phenolic compounds in pear leaves after infection by the pear rust pathogen. Physiological and Molecular Plant Pathology, 2015, 91, 113-119.	1.3	14
120	Characterization of polyphenols in Agastache rugosa leaves and inflorescences by UPLCâ€“qTOFâ€“MS following FCPC separation. Journal of Liquid Chromatography and Related Technologies, 2016, 39, 209-219.	0.5	14
121	The Influence of Yeast Strain, Î²-Cyclodextrin, and Storage Time on Concentrations of Phytochemical Components, Sensory Attributes, and Antioxidative Activity of Novel Red Apple Ciders. Molecules, 2019, 24, 2477.	1.7	14
122	Thermodynamic characteristics of copigmentation reaction of acylated anthocyanin isolated from blue flowers ofScutellaria baicalensis Georgi with copigments. Journal of the Science of Food and Agriculture, 2004, 84, 1500-1506.	1.7	13
123	Soil and highbush blueberry responses to fertilization with urea phosphate. Folia Horticulturae, 2018, 30, 295-305.	0.6	13
124	Influence of different pectinolytic enzymes on bioactive compound content, antioxidant potency, colour and turbidity of chokeberry juice. European Food Research and Technology, 2018, 244, 1907-1920.	1.6	13
125	Flavonoids and Phenol Carboxylic Acids in the Oriental Medicinal Plant Astragalus membranaceus Acclimated in Poland. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2003, 58, 602-604.	0.6	12
126	Modification of the Lipid Phase of Biological and Model Membranes by Bilberry Leaf Extract. Food Biophysics, 2013, 8, 321-333.	1.4	12

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127	Hawthorn (Crataegus oxyacantha L.) Bark Extract Regulates Antioxidant Response Element (ARE)-Mediated Enzyme Expression Via Nrf2 Pathway Activation in Normal Hepatocyte Cell Line. Phytotherapy Research, 2014, 28, 593-602.	2.8	12
128	Effect of different sizes of ceramic membranes in the process of microfiltration on physicochemical parametersÂof chokeberry juice. European Food Research and Technology, 2019, 245, 1263-1275.	1.6	12
129	The influence of yeast type and storage temperature on content of phenolic compounds, antioxidant activity, colour and sensory attributes of chokeberry wine. European Food Research and Technology, 2017, 243, 2199-2209.	1.6	12
130	Health-Promoting Capacities of In Vitro and Cultivated Goji (Lycium chinense Mill.) Fruit and Leaves; Polyphenols, Antimicrobial Activity, Macro- and Microelements and Heavy Metals. Molecules, 2020, 25, 5314.	1.7	11
131	Assessment of Hepatoprotective Effect of Chokeberry Juice in Rats Treated Chronically with Carbon Tetrachloride. Molecules, 2020, 25, 1268.	1.7	11
132	Baicalin, Added as the Only Preservative, Improves the Microbiological Quality of Homemade Mayonnaise. Pakistan Journal of Nutrition, 2005, 5, 30-33.	0.2	11
133	Antioxidant Activity of Extracts from Apple, Chokeberry and Strawberry.. Polish Journal of Food and Nutrition Sciences, 2012, 62, 229-234.	0.6	10
134	A micelle mediated extraction as a new method of obtaining the infusion of Bidens tripartita. Acta Biochimica Polonica, 2016, 63, 543-8.	0.3	10
135	Interaction of procyanidin B 3 with membrane lipids â€“ Fluorescence, DSC and FTIR studies. Biochimica Et Biophysica Acta - Biomembranes, 2017, 1859, 1362-1371.	1.4	10
136	The Impact of Maltodextrin and Inulin on the Protection of Natural Antioxidants in Powders Made of Saskatoon Berry Fruit, Juice, and Pomace as Functional Food Ingredients. Molecules, 2020, 25, 1805.	1.7	10
137	Interaction of skullcap (Scutellaria baicalensis Georgi) and buckwheat (Fagopyrum esculentum) Tj ETQq1 1 0.784314 rgBT /Overlock	2.0	8
138	Changing the content of phenolic compounds as the response of blackcurrant (Ribes nigrum L.) leaves after blackcurrant leaf midge (Dasineura tetensi RÃ¼bs.) infestation. Plant Physiology and Biochemistry, 2016, 106, 149-158.	2.8	8
139	Influence of Maturity on the Content of Phenolic Compounds ofAlium ursinum L.. Journal of Food Processing and Preservation, 2017, 41, e13089.	0.9	8
140	Chemical parameters profileÂanalysisÂbyÂliquid chromatography and antioxidative activity of the Saskatoon berry fruits and their components. European Food Research and Technology, 2019, 245, 2007-2015.	1.6	8
141	Effect of nanosilver (nAg) on disinfection, growth, and chemical composition of young barley leaves under in vitro conditions. Journal of Integrative Agriculture, 2019, 18, 1871-1881.	1.7	8
142	Incorporation of bioflavonoids from Bidens tripartite into micelles of non-ionic surfactants â€“ experimental and theoretical studies. Colloids and Surfaces B: Biointerfaces, 2019, 184, 110553.	2.5	8
143	Impact Mineralization of Chokeberry and Cranberry Fruit Juices Using a New Functional Additive on the Protection of Bioactive Compounds and Antioxidative Properties. Molecules, 2020, 25, 659.	1.7	8
144	Preliminary study on the influence of UV-C irradiation on microorganism viability and polyphenol compounds content during winemaking of â€˜Regentâ€™ red grape cultivar. Polish Journal of Chemical Technology, 2017, 19, 130-137.	0.3	7

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145	Application of the DSC and spectroscopy methods in the analysis of the protective effect of extracts from the blueberry fruit of the genus Vaccinium in relation to the lipid membrane. Journal of Thermal Analysis and Calorimetry, 2018, 134, 679-689.	2.0	7
146	MICROBIOLOGICAL HAZARDS IN MINIMALLY PROCESSED FOODS AND EFFECTIVE METHODS TO ELIMINATE THEM. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2014, 20, .	0.1	7
147	Effect of 1-methylcyclopropene postharvest treatment apple and storage on the cloudy juices properties. LWT - Food Science and Technology, 2014, 59, 1166-1174.	2.5	6
148	In Vitro Studies of Anti-Hemolytic and Cytotoxic Activity of Procyanidin-Rich Extract from the Leaves of Actinidia arguta. Polish Journal of Food and Nutrition Sciences, 2018, 68, 171-177.	0.6	6
149	Effect of abiotic stress factors on polyphenolic content in the skin and flesh of pear by UPLC-PDA-Q/TOF-MS. European Food Research and Technology, 2019, 245, 2715-2725.	1.6	6
150	Application of Polyethylene/Polypropylene Glycol Ethers of Fatty Alcohols for Micelleâ€Mediated Extraction of Calendula anthodium. Journal of Surfactants and Detergents, 2019, 22, 655-661.	1.0	6
151	Trihydroxyflavones from Scutellaria baicalensis: Separation by a Facile MEKC Technique and Comparison to an Analytical HPLC Method. Journal of Liquid Chromatography and Related Technologies, 2004, 27, 2847-2860.	0.5	5
152	Physiological influence of chokeberry phenolics in model diet. Acta Alimentaria, 2008, 37, 221-232.	0.3	5
153	Second and Third Derivatives of UV Spectra as a Tool for Identification of Major Anthocyanins from Aronia melanocarpa Extract, Separated Using Reversed-Phase High-Performance Liquid Chromatography. Collection of Czechoslovak Chemical Communications, 2004, 69, 1443-1452.	1.0	4
154	Evaluation of Innovative Dried PurÃ©e from Jerusalem Artichokeâ€"In Vitro Studies of Its Physicochemical and Health-Promoting Properties. Molecules, 2021, 26, 2644.	1.7	4
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